

# Red ApA

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **31**
- SRM **7.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	4 kg (79.5%)	80.5 %	6
Grain	Bestmalz Red X	1 kg (19.9%)	79 %	30
Grain	Fawcett - Pszeniczny Czekoladowy	0.03 kg (0.6%)	73 %	1001

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	6 %
Boil	Cascade	20 g	45 min	6 %
Boil	Cascade	20 g	5 min	6 %
Whirlpool	Cascade	40 g	20 min	6 %